

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims

Claims 1-23 (Cancelled)

Claim 24 (new): A foaming ingredient consisting essentially of one or more proteins forming the wall of vacuoles that comprise entrapped gas.

Claim 25 (new): The foaming ingredient according to claim 24, wherein the amount of protein is at least 85% by weight.

Claim 26 (new): The foaming ingredient according to claim 24, wherein the amount of protein is at least 88% by weight.

Claim 27 (new): The foaming ingredient according to claim 24, wherein the amount of protein is at least 90% by weight.

Claim 28 (new): The foaming ingredient according to claim 24, wherein the amount of protein is at least 92% by weight.

Claim 29 (new): The foaming ingredient according to claim 24, wherein the amount of protein is at least 94% by weight.

Claim 30 (new): The foaming ingredient according to claim 24, which comprises no added carbohydrates.

Claim 31 (new): The foaming ingredient according to claim 24, further comprising one or more plasticizers.

Claim 32 (new): The foaming ingredient according to claim 24, wherein the one of more plasticizers are at least one of polyols, sugar alcohols and lipids.

Claim 33 (new): The foaming ingredient according to claim 32, wherein the polyols or sugar alcohols are selected from the group consisting of glycerol, mannitol, sorbitol, lactitol, erythritol and threhalose.

Claim 34 (new): The foaming ingredient according to claim 32, wherein the lipids are selected from the group consisting of fatty acids, monoglycerides and phospholipids.

Claim 35 (new): The foaming ingredient according to claim 31, wherein the one or more plasticizers are present in an amount of 0-10% by weight.

Claim 36 (new): The foaming ingredient according to claim 31, wherein the one or more plasticizers are present in an amount of 3-7% by weight.

Claim 37 (new): The foaming ingredient according to claim 31, wherein the one or more plasticizers are present in an amount of 4-6% by weight.

Claim 38 (new): The foaming ingredient according to claim 24, further comprising a minor amount of additives.

Claim 39 (new): The foaming ingredient according to claim 38, wherein the additive is one or more emulsifier.

Claim 40 (new): The foaming ingredient according to claim 39, wherein the emulsifier is at least one of a monoglyceride, a diglyceride and a combination thereof.

Claim 41 (new): The foaming ingredient according to claim 24, wherein the protein is selected from the group consisting of milk proteins, acid or rennet casein, native micellar casein, whey protein isolate, egg protein, pea protein, wheat protein, soy protein, mixtures thereof and hydrolyzed forms thereof.

Claim 42 (new): The foaming ingredient according to claim 40, wherein the protein is caseinate.

Claim 43 (new): The foaming ingredient according to claim 24, formed by spray drying a protein solution to obtain a powder, subjecting the powder to a gas under pressure at elevated temperatures to weaken the walls of the vacuoles existing in the powder particles to allow the vacuoles to take up the gas under pressure, cooling the powder to cure the vacuole walls and releasing the pressure.

Claim 44 (new): The foaming ingredient according to claim 24 for use in at least one of foamers or creamers for cappuccino-type beverages, milkshakes, instant chocolate drinks, instant tea, soups, sauces and desserts.

Claim 45 (new): A foamer, comprising a foaming ingredient according to claim 24.

Claim 46 (new): A creamer, comprising a whitening agent and a foaming ingredient according to claim 24.

Claim 47 (new): An instant cappuccino, comprising a soluble coffee powder and a soluble creamer, which creamer comprises a foaming ingredient according to claim 24.

Claim 48 (new): An instant milkshake, comprising a soluble milkshake powder and a soluble foamer, which foamer comprises a foaming ingredient according to claim 24.

Claim 49 (new): A method for preparing a foamer ingredient according to claim 24, comprising the steps of:

- a) spray drying a protein solution to obtain a powder;
- b) subjecting the powder to a gas under pressure at elevated temperatures to weaken the walls of the vacuoles existing in the powder particles to allow the vacuoles to take up the gas under pressure;
- c) cooling the powder to cure the vacuole walls; and
- d) releasing the pressure.

Claim 50 (new): The method according to claim 49, wherein the protein solution further comprises at least one plasticizer.

Claim 51 (new): The foaming ingredient of claim 41, wherein the protein solution further comprises at least one plasticizer.